



California Department of Health Services Marine Biotoxin Monitoring Program

2006 Annual Mussel Quarantine

BACKGROUND INFORMATION

This information is provided for the preparation of press releases, answering inquiries from the public, and other purposes related to shellfish poisoning and the annual mussel quarantine. Questions and requests for additional information may be directed to the California Department of Health Services (CDHS), Environmental Management Branch [Gregg W. Langlois, Coordinator, Marine Biotoxin Monitoring Program, at (510) 412-4635], or the Division of Communicable Disease Control [Janet Mohle-Boetani, M.D., Disease Investigations and Surveillance Branch, at (510) 620-3431].

Introduction

The annual quarantine on sport-harvested mussels is in effect from May 1 through October 31. The annual mussel quarantine applies to the entire coastline of California, including all bays, inlets and harbors. The main purpose of the quarantine is to protect the public from the toxins that cause paralytic shellfish poisoning (PSP) and domoic acid. Both of these toxins can occur in bivalve (two-shelled) mollusks, such as mussels, clams, cockles, oysters and scallops, which feed by filtering tiny particles from the water. In addition, domoic acid has been found at levels of concern in the viscera of anchovies and sardines and in the digestive gland of crabs and lobsters.

The mussel quarantine restrictions and recommendations apply only to shellfish collected by sport harvesters. Mussels and other bivalve mollusks harvested by state-certified shellfish growers and sold commercially in markets and restaurants should pose no risk of poisoning to consumers. Since the PSP outbreak in 1980 included illnesses from consumption of commercially harvested oysters, commercial shellfish producers have been required to submit specimens weekly from all commercial harvest areas for PSP analysis by DHS. Bivalve mollusks imported into California are monitored for biotoxins by producer states.

Shellfish toxin levels do not rise and fall in predictable cycles and can increase rapidly. Prevention of human illnesses requires strict enforcement of the annual quarantine, combined with year-round surveillance, public education, and occasional special quarantines and commercial closures as needed.

Paralytic Shellfish Poisoning (PSP)

The Ecology of PSP

The source of the PSP toxin in bivalve mollusks is a dinoflagellate known as *Alexandrium catenella*. These and other phytoplankton (single-celled plants), which are food for filter-feeding shellfish, may proliferate rapidly or "bloom". Under environmental conditions especially favorable

for the occurrence of *Alexandrium* blooms, the shellfish can develop extremely hazardous levels of toxin within a few days without any visible warning. Only occasionally does a dangerous bloom of *Alexandrium* tinge the ocean waters a reddish-brown (the so-called "red tide"). Other phytoplankton species not toxic to humans more commonly cause the red tides seen in California waters. Abalone, crab, or shrimp have not been the source of any cases of PSP in California.

In California, PSP occurs most commonly during the warm spring, summer, and early fall months, although episodes of high toxicity in shellfish have occurred during the winter months also. Since PSP was made a reportable disease in 1927, 521 cases and 32 deaths have been reported to DHS. Over 99 percent of these cases have occurred during the months of May through October. The last major PSP outbreak in California occurred in July 1980 with 98 cases and 2 deaths. In August 1991, 11 non-fatal cases, including 3 that were hospitalized, were reported in persons who had eaten mussels they had collected in northern Sonoma County.

PSP in 2005

Measurable concentrations of PSP toxins were found in 241 shellfish samples from the following coastal counties: Sonoma, Marin, San Francisco, San Mateo, Santa Cruz, San Luis Obispo, Santa Barbara, Ventura, Los Angeles, and San Diego.

PSP toxins were detected as early as January along the San Luis Obispo coast and inside Monterey Bay near Santa Cruz. By late February the PSP toxin levels in mussels from San Luis Obispo had exceeded the alert level of 80 micrograms (μg) per 100 grams of shellfish meat. Toxicity increased above the alert level in April and June for sites in Santa Barbara and Marin, respectively.

PSP toxin concentrations at or above the alert level were detected in 32 samples from Sonoma (1), Marin (16), San Francisco (1), Santa Cruz (2), San Luis Obispo (3), Santa Barbara (8), and Ventura (1) counties. PSP toxicity was found most frequently, and at the highest concentrations, along the coast of Marin County during 2005. The highest concentration detected was 879 μg in mussels from a Drakes Bay sentinel mussel station.

Domoic Acid Poisoning

The Ecology of Domoic Acid

Domoic acid was first recognized as a cause of poisoning in humans in an outbreak in Canada in 1987, when approximately 150 persons became ill and 4 died after consuming toxic mussels from Prince Edward Island on the Canadian Atlantic coast. The source of the domoic acid in this outbreak was a diatom known as *Pseudo-nitzschia pungens* forma *multiseriata*. This single-celled marine algae, like dinoflagellates, is a natural food source for filter-feeding animals.

The first documented occurrence of domoic acid on the Pacific coast of the U.S. was in September and October 1991 in the vicinity of Santa Cruz, on Monterey Bay. In this episode it was found to be the cause of death of several hundred brown pelicans and Brandt's cormorants. The birds were exposed to domoic acid by feeding on anchovies, which had fed on the toxin-producing plankton.

Follow-up sampling revealed elevated concentrations of domoic acid in mussels at several locations around Monterey Bay, and elevated levels also were found in razor clams sampled in Humboldt and Del Norte counties. The toxin also has been found at fairly high concentrations in the digestive gland, but not the flesh, of crabs. Low concentrations of domoic acid have been found in mussels from almost every coastal county in California. This toxin has also been detected in oysters at concentrations below the alert level. The high levels of domoic acid in Monterey Bay coincided with a bloom of the diatom *Pseudo-nitzschia australis*, and the toxin also was found in plankton samples.

Similar domoic acid events occurred in May 1998 and in the summer of 2000 along the San Luis Obispo County coast and in Monterey Bay. In 2002 DHS's volunteer phytoplankton observers detected the first signs of what eventually became a massive bloom of *Pseudo-nitzschia*, the diatom that produces domoic acid. This volunteer effort was instrumental in tracking the early stages of this bloom as it first appeared near the Channel Islands and then in Monterey Bay. This was followed by a southward progression of blooms from Santa Cruz through the Los Angeles region, with elevated densities and toxin levels detected from February through May. All of these past events involved illness or death in large numbers of California sea lions and, as in 1991, anchovies and sardines appeared to be responsible for providing a pathway for toxin transport from the diatoms to the marine mammals. Volunteer phytoplankton observers were instrumental in DHS' ability to detect and track these blooms.

Domoic acid also has been found in Oregon and Washington in razor clams, mussels, and crabs. The seasonal patterns of occurrence of this toxin, if such exist, are poorly understood at this time. DHS has detected blooms of this diatom in late winter (February), spring (March through May), Summer (July through August), and in the fall (September through November).

Domoic Acid Poisoning in 2005

Measurable concentrations of domoic acid were found in 40 samples from the following coastal counties: Del Norte, Humboldt, Santa Barbara, and Ventura (including some of the Channel Islands). This represents a considerable decrease from the 144 positive samples in 2004.

Domoic acid was detected as early as mid-January near the Channel Islands and early April in Santa Barbara. A persistent pattern of increasing numbers of toxin-producing diatoms and rising levels of domoic acid began in May (Del Norte County) and June (Santa Barbara County). By October when samples of lobster viscera from the Channel Islands were again available from sport fishermen it was discovered that high levels of domoic acid were present.

Domoic acid concentrations at or above the alert level of 20 parts per million (ppm) were detected in nine samples from two regions: Del Norte County (1) and the Channel Islands (8) offshore of Santa Barbara and Ventura counties. This is a significant decrease from the 47 samples with elevated domoic acid levels during 2004. The Del Norte data was for a razor clam sample and all of the Channel Island samples were lobster viscera. The highest concentration of domoic acid was detected in lobster viscera from Anacapa Island (290 ppm). No nearshore sampling stations contained concentrations of domoic acid above the alert level. This pattern of toxicity was supported by ongoing phytoplankton observations that documented an offshore bloom of the toxin-producing diatoms, with fewer cells at the nearshore sites.

Quarantines and Health Advisories in 2005

On June 24 the public was warned not to eat sport-harvested mussels, sardines and anchovies or commercially sold viscera of sardines, anchovies, lobster and crab (commonly known as crab butter) harvested from the Ventura County coast due to elevated domoic acid levels in sardine and anchovy samples.

The annual quarantine on sport-harvested mussels taken from the ocean waters of California for human consumption was implemented on schedule, beginning on May 1, 2005.

On August 19 the State Health Director warned consumers not to eat sport-harvested species of bivalve shellfish, sardines and anchovies or commercially sold viscera of sardines, anchovies, lobster and crab (commonly known as crab butter) harvested from the San Luis Obispo County coast due to elevated domoic acid levels in crab viscera samples.

On October 7 consumers were reminded not to eat sport-harvested mussels or the viscera of sardines and anchovies, lobster and crab (commonly known as crab butter) harvested from the Ventura County coast. This advisory expanded the warning to include the Channel Islands offshore due to the continued detection of elevated levels of domoic acid in sardines, anchovies and lobster viscera from these areas.

The annual mussel quarantine was ended as scheduled at midnight on October 31, 2005. The public was reminded that existing health advisories remained in effect for Del Norte, San Luis Obispo and Ventura counties. These advisories applied to all bivalve (two-shelled) mollusks and the viscera of lobster, crab, sardines and anchovies as a result of continued elevated levels of domoic acid in samples from these areas.

Special Risks from Various Kinds of Bivalve Shellfish

The greatest hazard for PSP and domoic acid poisoning is from the consumption of mussels (see also discussion below on razor clams) because: (1) they concentrate the toxins more quickly and to higher levels than do other shellfish, (2) they generally occur along the open coast where they are directly affected by oceanic blooms, and (3) they are eaten whole without removal of digestive organs.

The consumer cannot distinguish toxic mussels from harmless ones. Moreover, cooking cannot be relied upon to destroy the toxins because they are relatively heat stable. The safest guideline for consumers is as follows: Do not eat mussels taken by recreational sport-harvesters from California coastal waters during the annual quarantine months of May through October. During other months, call the DHS "Shellfish Information Line" at 1-800-553-4133 for a recorded message on the shellfish biotoxin monitoring program and announcements of any special quarantines.

While clams can develop hazardous levels of PSP toxin, they are placed under quarantine only in localized areas when tests reveal the presence of elevated toxin levels in mussels in the vicinity of clam beds or in clams themselves. In clams, the toxin is concentrated primarily in the digestive organs (dark meat), hence, these portions from all types of clams should always be discarded; only the white meat should be eaten.

A special hazard is presented by the Washington or butter clam (*Saxidomus spp.*). They may concentrate the PSP toxin in the neck or siphon (the tube-like part of the clam that sticks out between the shells). It has been found that PSP toxin in the necks of Washington clams may persist for a year or more after an outbreak of PSP.

Northern razor clams (*Siliqua patula*) have been found to present a special risk for domoic acid poisoning because they concentrate domoic acid in the white meat of the foot, a part which normally is preferred for human consumption, and it is suspected they may be able to retain this toxin for extended periods, as the Washington clam retains PSP toxins.

Scallops from California waters may also become toxic. This is true for both the adductor muscles (the "scallop" or white meat that is ordinarily eaten) and the digestive organs (the darkish soft tissue of a scallop left after the white adductor muscle has been removed). In August 1980, a man died of PSP after eating only the digestive organs of a single rock scallop (*Hinnites giganteus*) taken by a sport-diver on the Sonoma County coast. Subsequent investigations revealed that a lower, but still hazardous, concentration of the toxin also may occur in scallop adductor muscles during a PSP episode. The digestive organs of scallops should never be eaten as they may remain toxic year-round. It is unknown how long PSP toxins may persist in the white meat of scallop adductor muscles.

Symptoms of PSP

Eating shellfish that contain PSP toxins leads to an acute disturbance of the nervous system within a few minutes to a few hours. Symptoms begin with tingling and numbness of the lips, tongue, and fingertips, followed by disturbed balance, lack of muscular coordination, slurred speech and difficulty in swallowing. In severe poisoning, complete muscular paralysis and death from asphyxiation can occur if breathing is not maintained by artificial means. There is no known antidote to the poison. Symptoms tend to resolve entirely in a day or two under proper medical care. Persons who suspect they or others are experiencing PSP symptoms should immediately seek medical treatment.

Symptoms of Domoic Acid Poisoning

Symptoms of domoic acid poisoning can occur within 30 minutes to 24 hours after eating toxic seafood. In mild cases, symptoms may include vomiting, diarrhea, abdominal cramps, headache, and dizziness. These symptoms disappear completely within several days. In severe cases, the victim may experience excessive bronchial secretions, difficulty breathing, confusion, disorientation, cardiovascular instability, seizures, permanent loss of short-term memory, coma, and death. When memory is lost, victims can remember things they knew before they became ill, but remember little that happened after. As with PSP, there is no known antidote and persons experiencing symptoms should receive immediate medical attention.

Groups at Special Risk of Shellfish Poisoning

In recent years, a disproportionate number of PSP cases have occurred in two broad ethnic groups. These include persons from the Philippine community and, more recently, immigrants from Southeast Asia. The high incidence in these two groups probably can be explained by their cultural penchant for mussels and other shellfish as a dietary item, and by their unfamiliarity with the PSP problem, which reportedly is very rare in Southeast Asia. Domoic acid poisoning has

never been reported in Asia.

Reporting of Suspected PSP in Humans

PSP and domoic acid poisoning are reportable as food poisoning (Title 17, California Code of Regulations, Sections 2500 and 2574). Even suspected cases should be reported immediately by telephone to the local health department and to the nearest poison control center. Local health departments report PSP cases immediately to DHS' Division of Communicable Disease Control [days, (510) 540-2566, nights and weekends, (510) 540-2308].

Infectious Disease Hazards

Bivalve shellfish should never be taken from waters contaminated by sewage or other pollutants because they also can concentrate disease-producing bacteria and enteroviruses, such as Hepatitis A virus, in their digestive organs.

Public Information Available

The Environmental Management Branch maintains a toll-free "Shellfish Information Line" with recorded updates on shellfish biotoxins and quarantines at 1-800-553-4133. An information leaflet entitled "Natural Marine Toxins" is produced by the University of California Cooperative Extension and DHS. This leaflet is available from both agencies upon request. Press releases are prepared by DHS to announce all annual and special shellfish quarantines.

Other Background Material Available

Quarterly reports issued by DHS are available that include monthly summary information and maps of PSP toxicity and toxigenic phytoplankton distributions along the coast. In addition, a DHS report entitled "California Paralytic Shellfish Poisoning Prevention Program, 1927-1989", by Douglas W. Price, Ph.D., and Kenneth W. Kizer, M.D., M.P.H. (This report, with minor changes, was published as Price et al, 1991.) It reviews the State's experience with PSP from 1927 (when PSP became a reportable disease in California) to 1989, including frequency, seasonal occurrence, geography, dynamics, and other aspects of toxic dinoflagellate blooms, and the development of the PSP prevention program, with an assessment of its effectiveness. Copies are available from the Department of Health Services, Environmental Management Branch, 850 Marina Bay Parkway, #G165, Richmond, CA 94804; telephone (510) 412-4635.

Past copies of monthly, quarterly, and annual reports of the Marine Biotoxin Monitoring Program can be obtained at the following DHS web site:

<http://www.dhs.ca.gov/ps/ddwem/environmental/Shellfish/default.htm>

References

Foodborne Poisoning. Paralytic Shellfish Poisoning (Mussel Poisoning). IN: Control of Communicable Diseases in California. 1983. California Department of Health Services. pp. 190-193.

Price, D.W.; Kizer, K.W. & Hansgen, K.H. 1991. California's paralytic shellfish poisoning prevention program, 1927-89. J. Shellfish Res. 10(1): 119-145.

California Department of Health Services, 2005. Marine Biotoxin Monitoring Program Monthly Reports, January through December 2005.